

STATE OF SUDS



NINKASI BREWING FOUNDERS NIKOS RIDGE AND JAMIE FLOYD

PHOTO BY: TRASK BEDORTHA

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THE STATE OF SUDS

CHECKING IN ON EUGENE-SPRINGFIELD
BREWRIES BY SHANNON FINNELL

HEAD BREWER JIM MONTGOMERY
AT SAM BOND'S BREWING

The craft brew renaissance is in full bloom here in Eugene and Springfield, and nothing makes this sudsy success more clear than looking at local breweries and what they've been up to.

AGRARIAN ALES agales.com

Agrarian Ales is a brewery with a mission: to use locally sourced ingredients native to North America whenever possible — and make delicious beer. Recently Agrarian helped sponsor the Above and Beyond Monsanto march, bringing its Indigenous lager to prove what's possible in the realm of local, non-GMO brews.

"That particular beer is a very good example," says co-owner Ben Tilley. "It exemplifies what we're trying to do as a whole, to really be a completely locally based business through and through."

Agrarian makes the chili-corn lager with certified organic heirloom Dakota Black corn from Lonesome Whistle Farm, as well as Guajillo and Royal Black chiles from Tilley's parents' Crossroads Farm.

Agrarian is also embarking on its first small-bottling project. "It will be really small runs," Tilley says, "and we'll be doing the Belgian-style corked bottles to sell small batches of some unique stuff that will have a good shelf life in the bottle." The brewery is aiming to release its first run later this year.

Fans of the brewery, located just north of Coburg, can be a part of making the brews. The annual hops-picking party in August gives participants the chance to gather some of the 10 varieties Agrarian grows on its farm, which has a hops-growing tradition dating back 150 years.

CLAIM 52 BREWING claim52brewing.com

Since 2012, Claim 52 has been serving up its suds from a warehouse on Tyinn Street, as well as from numerous bars and taprooms around town, where favorites Claim 52 Kolsch and Admiral of the Red have caused quite the buzz.

Co-owner and brewer Trevor Ross says he's especially proud of the small-bottling project Claim 52 ran with Belgian dark strong ale Olivia 9, named for

Ross' daughter. "We took a little bit of it and told people to come taste the young beer while we were bottling the beer that we sold later that year, and people could buy futures of it at that time," Ross says. "It got us to see that that would work, and that there was a need for specialty high-gravity stuff in the community."

The demand for Claim 52 brews led the company to hire assistant brewer Joe Buppert, and now the brewery is open for expanded summer hours, 4 to 7 pm Thursdays, 4 to 9 pm Fridays and 2 to 7 pm Saturdays.

"We've just about grown ourselves to our capacity of production in terms of how much beer we can actually make," Ross says. "We're possibly entertaining another tap room offsite, and we're also eyeing expansion."



CO-OWNER MERCY McDONALD
OF CLAIM 52 BREWING

FALLING SKY BREWING fallingskybrewing.com

Welcome to the laboratory: Falling Sky, now with a brewpub, deli and home brew shop, is planning to make more than 100 unique styles of beer this year.

Co-owner Rob Cohen says Falling Sky is able to create such a variety because it's not a production brewery. "Our brewers tweak recipes, and we can try a lot of different things without as much pressure to do large-scale production," he says. All of that experimentation rotates through the brewery's 20 taps.

Now Falling Sky is readying to host 150 brewers and beer aficionados during the Sasquatch Brewers Dinner June 6 at the Pour House Delicatessen. "For us it's a huge opportunity to do a pretty amazing brewers dinner, and I think our space is going to be just perfect for it," Cohen says.

The blossoming craft beer culture — and the many brewery openings that have followed — doesn't worry the folks at Falling Sky. "We just think the more brewers the better," Cohen says. "Some people are so nervous about more and more breweries opening up, but we think it's just piqued interest more and more."

HOP VALLEY BREWING hopvalleybrewing.com

It's been an award-winning year for Hop Valley, with two bronze medals at the 2014 World Beer Cup. Double D Blonde won bronze in the American Wheat category for the third time, and Citrus Mistress IPA took bronze in the American IPA category.

"The World Beer Cup is considered the 'Beer Olympics,' and to win medals there is a true testament to our brewing team and their commitment to quality and innovation," says Partner and Director of Sales and Marketing Walter MacBeth.

This comes in the same year that Hop Valley opened an expansive indoor-outdoor location in the Whit, and it's not done growing. "We are looking at expanding our reach into neighboring Western states," MacBeth says. "We will be adding production capacity in August and September to make this a reality."

In addition to growing its production, Hop Valley plans to start a barrel-aging program. "The basement of

the Eugene Production Brewery provides perfect cellar conditions for barrel aging beer,” MacBeth says. “We have several down there now and are excited to add more.”

MCKENZIE BREWING CO./ STEELHEAD BREWERY mckenziebrewing.com

McKenzie Brewing Co. is the outside sales line of Steelhead Brewery (they had to grab an additional name due to trademark issues), which makes it a stalwart microbrewery at 23 years old.

Brewer Ted Fagan says McKenzie Brewing has been hard at work this year on bottling and distribution. “We’re hoping to get a production brewery going here within the next year,” he says. “We’re unfortunately not quite there yet. We’re looking to reach capacity here by the summertime in our current facility and we’re looking to expand.”

Fagan adds that McKenzie Brewing wants to open a production facility at an additional location in Eugene, and ideally they’ll do that within the next year. “Things tend to move a little slowly, though,” he says. “Other than that we’re selling a lot of kegs of our Hopasaurus Rex IPA, our Hazy Hef and Twisted Meniscus IPA, as well as various other seasonals.”

If it’s food that beer lovers are looking for, Fagan says a stop at Steelhead is a smart idea. “We’re getting some changes done in the kitchen, revamping the menu at the restaurant right now and getting some wonderful new food out there.”

MCMENAMINS HIGH STREET wkly.ws/1rg

The McMnamins chain is 65 locations strong, with three in Eugene, but only High Street brews its own beers. Brewer Hanns Anderson took the helm at High Street two years ago. “Being a relatively new brewer, I learned a lot that first year, and now it’s starting to come together for me,” he says. “I’m pretty proud of the quality of my beers. I’ve been getting better and better.”

Anderson says he’s especially pleased with this season’s Grandma Betty’s Quilted IPA, for which he’s adjusted the recipe and switched hops since last year. He also makes the McMnamins “big four,” the Hammerhead Ale, the Ruby Ale, the Terminator Stout and a rotating seasonal. “Those are the recipes they give me, and everything else is entirely up to me,” he says.

With those recipes and the financial backing of McMnamins, Anderson says he has a lot of freedom. “It’s great in the sense that I have full autonomy. The downside is that for about eight months of the year I’m extremely busy,” he says. “But this is such a good town to make beer in. We’ve got a really supportive beer community and brewer community. It’s just really special.”

NINKASI BREWING ninkasibrewing.com

Ninkasi Brewing, already the area’s largest brewery, had a banner year, completing an expansion that more than doubled its brewing capacity and added to its office and hosting space. The company also focused on distribution, making Nevada its seventh state.

Co-founder and CEO Nikos Ridge says that finishing the expansion is a major milestone two years in the making. “Now we’ll focus on stabilizing after a couple years in flux with all this construction,” he says.

But Ninkasi isn’t resting on its laurels. Instead, it has big plans for their bigger facility. “We just released our Prismatic Lager series this year,” Ridge says. “Due to our expanded capacity, we can now make lagers on a year-round basis. We’ll continue to expand on our R&D, which is our single-batch Rare and Delicious series, as well as continue our single-hop beer explorations, and continue to go from there.”

OAKSHIRE BREWING oakbrew.com

In its first year in the Whit, Oakshire co-founder Jeff Althouse says there are two things he’s most proud of:

“It’s making some of the best beer in the world — and having a great time doing it — and taking care of our customers in the public house.”

Those are qualities that Oakshire has been consistent about over the past year, releasing brews on Tuesdays, hosting food trucks and holding the inaugural Hellshire Day & Barrel-Aged Beer Fest, which packed the tasting room and outdoor covered areas despite the rainy February weather.

Althouse says he’s especially proud of a brew that recently earned rave reviews on DC Beer’s 2014 “Can’t Miss Beer List,” the Hermanne 1882. Part of the Brewers’ Reserve series, the Hermanne 1882 is a Belgian golden ale blended with Muller-Thurgau grapes and aged in pinot noir barrels. “We’ll be releasing it Tuesday of Eugene Beer Week,” Althouse says. “It’s pretty unique in the way it’s produced. It uses the addition of grape juice and has a really dry effervescent flavor. We’re trying to make a beer that had that bright champagne character to it.”

Althouse says Oakshire has a number of projects in the works, including a number of small-batch beers to be released during the summer, and bike-focused events.

SAM BOND’S BREWING sambondsbrewing.com

While Sam Bond’s Garage has been a staple of Eugene’s bar scene since 1995, Sam Bond’s Brewing at the Foundry quietly enjoyed its soft open May 29 in a building that partially dates back to the 1800s. “We really are enjoying how the tasting room came out,” says co-owner Mark Jaeger. But that’s not the only place you can enjoy the 10 brews Sam Bond’s has at the ready. The Garage is serving them, and they’re beginning to pop up around town, including tastings at Cornucopia during Beer Week.

The 10-barrel brewery pays tribute to its architectural heritage by displaying artifacts found during renovation under the bar glass. There are metal parts and paper invoices dating back to at least 1935. “They’ve even pulled out fire hydrants around Eugene that say ‘The Foundry’ on them,” Jaeger says.

Sam Bond’s will install a kitchen at the Foundry eventually, but for now food trucks will keep them satiated. Jaeger says customers can look forward to the grand opening slated for some time in June, when there will be live music and food. Keep an eye on the Sam Bond’s Brewing Facebook page for the particulars.



VIKING BRAGGOT BREWERS PERRY AMES AND WESTON ZALUPEK WITH CO-OWNER DANIEL MCTAVISH

PLANK TOWN BREWING planktownbrewing.com

Springfield’s Plank Town Brewing served up its first batch just over a year ago, and the brewery has been hard at work, securing a strong reputation for its cask ales and winning Oregon Beer Growler’s Civil War Beer Tasting with its Riptooth IPA.

But to brewer John Crane, hosting a packed house for Plank Town’s Cask Ale Festival is its shining accomplishment. “We had seven, eight different casks on tap from local breweries and ourselves,” he says. “That’s one of my personal passions around here, getting the word out about cask ales.”

The next year is looking even busier. Point Blank Distribution, a company that does business with breweries worldwide, has started working with Plank Town. “And we’re going to add a 20-barrel fermenter and pick up our production a little bit, and so we’ll have a bunch more interesting beers,” Crane adds.

For now, the Plank Town crew is working on a beer in honor of Glen Falconer, the longtime Eugene brewer whose legacy the Sasquatch Brew Fest celebrates each year. “The beer itself is going to be an old-ale style, really malty, chewy, a bunch of bigger flavors, crystal or caramel flavors,” Crane says. “It’s not about the hops in this beer; it’s about the malt.”

VIKING BRAGGOT drinkviking.com

Braggots might be novel to beer fans, but they have a history going back to medieval Europe, when Chaucer wrote about them, and beyond to ancient times. Niche brewery Viking Braggot opened its doors in the summer of 2013 and began pouring the drinks, which are a combination of mead and beer.

On top of the many local taps listed on its website, Viking Braggot can now be found at a few locations in Corvallis and one in Portland.

Co-owner Daniel McTavish is most excited about what’s on the horizon. “We’re going to be bottling soon,” he says. “That will allow us to be in more places, in markets, which is really cool.”

In addition to bottling, Viking Braggot is getting ready to release barrel-aged braggots in the next few months. “We got some Buffalo Trace Kentucky bourbon barrels and we also have King Estate pinot noir barrels,” McTavish says. “You brew the braggots how you normally would, but you put it into the wine or bourbon barrels, and they sit in there anywhere from 10 months to a year and a half.” He adds that the process gives the braggots a whole new flavor. ■

NEW BREWS

TWO BREWERIES ARE SET TO OPEN IN EUGENE THIS SUMMER

BY KEVIN SULLIVAN

Craft brewing companies like Ninkasi have put Eugene on the map as the place to experience and purchase quality beer as well as support local causes. Now Elk Horn Brewery and Mancave Brewing hope to make names for themselves by using innovative ideas and supporting the community.

MANCAVE BREWING

Nearly a decade ago, when Brandon Woodruff was on his way home from the Navy after tearing his ACL, he called his then-girlfriend and said, “Hey, I have to come home now, and I don’t know what I’m going to do.”

Soon after arriving home, Woodruff started bartending and eventually obtained his first homebrew kit from Valley Vinter and Brewer. For nine years he has been saving up his tips made as a bartender and giving away his beer for free at places like the Kaleidoscope Music Festival, just to get his name out there.

Now, Woodruff, his business partner Wes Gunderson and investor Jesse Inisan have a self-funded warehouse property in the Whiteaker neighborhood.

“If you want something, you just gotta go for it, man,” Woodruff says.

Mancave Brewing isn’t your typical place to get a pint. There is a “Höhle Verein Society” (German for “cave society”) that customers must join if they want to gain access into the brewery. But that won’t happen until they buy some of the merchandise with Woodruff’s designs on them.



JESSE INISAN AND BRANDON WOODRUFF OF MANCAVE BREWING

Once in the society, customers can expect invitations to special events including tours. Not only that, but 100 percent of all profits made from merchandise goes toward rotating charities, the first of which will be Greenhill Humane Society and EC Cares, which provides early intervention and early childhood education to kids with developmental delays or disabilities.

Mancave Brewing is located at the edge of the Whit in a blue-collar environment, where Woodruff says that he wants workers to feel like they can come to get a drink rather than go all the way into town.

“I just want people to enjoy the beer,” Woodruff says.

For those who neither want to go to town or head to the cave to enjoy the frothy beverage, another cool option from Mancave Brewing is delivery. Expect Mancave to start selling beer mid-June and open the sit-down area of the brewery sometime in July. They are located on 540 Fillmore St.

ELK HORN BREWERY

When Stephen and Colleen Sheehan opened up the Delacata food cart a few years ago, they had reservations.

They weren’t sure how the people of Eugene would take to Southern fried food.

“The Southern food cart just took off. We can’t believe the response we’ve had from this community,” Stephen Sheehan says.

Now the Sheehans own 90 percent of Elk Horn Brewery, which is slated to open Aug. 1. Boasting “the sickest deck in town,” a handful of TVs and several elk mounts, Elk Horn Brewery is sure to have a feel all its own.

“This is a dream we’ve been working hard on and it’s actually going to happen,” Colleen Sheehan says.

Stephen Sheehan says his granddad was one of the owners of Tennessee Brewing. “I feel like the brewing business is in our blood,” he says.

Southern-style brewing and cooking make for a delicious combination, and Elk Horn Brewery definitely will not disappoint with their food. Customers of Delacata will be happy to hear that the couple plans on expanding their menu to include desserts and other such goodies.

On the “badass” deck, the Sheehans say bands will play live, and opening night they have a band that “people know.” They just won’t say who it is.

There are several investors in Elk Horn Brewery, but Stephen Sheehan says that they all contribute something other than money. Sweet Cheeks Winery donated 5 acres of land specifically to grow hops for Elk Horn. Other businesses have donated building supplies and other equipment.

“We feel like a part of businesses from all over town are on the walls of Elk Horn,” Stephen Sheehan says.

Delacata is known for sponsoring children in need to gain a whole new wardrobe and school supplies. Now, with Elk Horn Brewing, they will have a “beer ’cause we care” tap where every dollar spent will go to an organization of their choosing. Not only that, but Colleen Sheehan says come the holidays, Elk Horn will sponsor a child to get a present from Santa Claus.

“This is the best thing I’ve ever done in my life because of people’s reactions,” Stephen Sheehan says.

Elk Horn Brewery is slated to open Aug. 1. ■



STEPHEN AND COLLEEN SHEEHAN OF ELK HORN BREWERY

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CASK MASTERS

LOCAL BREWERS BRING OLD-FASHIONED CASK ALE BACK TO LIFE BY SAMUEL WENDEL

Despite modern times and technology, the cask or “real” ale refuses to die. It’s like the John McClane of beer.

The traditional cask-conditioned style of beer is very much alive, and you can see its influence growing in Oregon’s craft beer industry, where local brewers like Plank Town in Springfield and Oakridge’s Brewers Union Local 180 are making concentrated efforts to keep it a living force in the beer world — a time and place far from the English and European pubs where they were once the norm.

But cask ale also lives in a more intrinsic manner: The secondary conditioning process the beer undergoes in a traditional cask involves elements of live yeast that allows the beer to ferment naturally — something that doesn’t happen in modern beers.

“You’re drinking a living product,” says Ted Sobel, the man responsible for Brewers Union Local 180, a welcoming brewpub that deals exclusively with cask ales. “It’s not artificial.”

Cask ales are born the same way as most beers, undergoing the same brewing procedure, though at the juncture when most modern beers would be pasteurized, filtered and infused with CO2 for carbonation, the cask ale goes its own way.

The result is a markedly different type of beer than you’ll find in a keg or in your standard bottled or canned beer. The cask ale is served warm, with only light carbonation. In the arena of taste it presents the same malty or hoppy flavors you’ll find in keg beers, but in a more pronounced and noticeable manner and with more complex nuances that are usually overpowered by cold serving temperatures and excessive carbonation.

The beer turns out this way because it is sealed in a cask — in the old days made of wood, but now sometimes plastic — with some of the living yeast still present, and then allowed to condition and mature on its own in the container, the very same container from which it’ll eventually be served via a hand pump called a “beer engine.”

It’s a process straight from the history books of beer, but despite stiff competition from modern practices and evolving public preferences, it remains relevant, according to Sobel and Plank Town’s Steve Van Rossem.

“It’s not your sports-bar kind of beer,” says Van Rossem, the head brewer at Plank Town and the man responsible for adding cask ales to the brewery’s beer repertoire.

Unlike most modern beer, cask ales are served at temperatures you would find in a pub cellar, usually somewhere between 50 and 55 degrees Fahrenheit, and are brewed at alcohol content levels between 3 to 5 percent — in stark contrast to most beers today, which are enjoyed ice cold and with higher alcohol content.

“Fifty degrees and above, the flavors come out,” Sobel says.



PLANK TOWN BREWING'S JOHN CRANE PULLS AN ALE WHILE STEVE VAN ROSSEM LOOKS ON



A COUPLE DINES AT BREWERS UNION LOCAL 180

Cask ales themselves are not a specific style of beer like an India pale ale or a porter, but rather a brewing process that can produce those styles in a more unique and traditional way; the difference is these ales don’t rely on excessive carbonation or chilling, things that can deaden the flavors.

“It’s not as sharp,” Van Rossem says. “You can pick up the nuances of the malt when you don’t drink artificially carbonated beer.”

And there’s also a social aspect to cask ales.

At Sobel’s brewpub, the beer is not meant for getting ruddy-faced and losing control of basic motor skills after one pint, but instead to be enjoyed for the tastes and social interactions they help produce.

“Cask ales are made for quaffing six to eight pints and holding a conversation all night,” Sobel says. “They’re not bizarre, high-octane beers; they just go down easy.”

And the public and the industry have taken notice. “There’s a small but dedicated following,” Van Rossem says.

“Interest is growing,” Sobel adds. “We get a lot of inquiries from other brewers who want to serve them.”

The beer industry may continue to grow and evolve, but the cask ale is eking out a toehold because brewers like Van Rossem and Sobel look to the future of beer by looking to the past, to an era when beer was simpler but vibrant and alive.

“You can taste the stuff,” Sobel says. “It’s not just something cold going down.” ■

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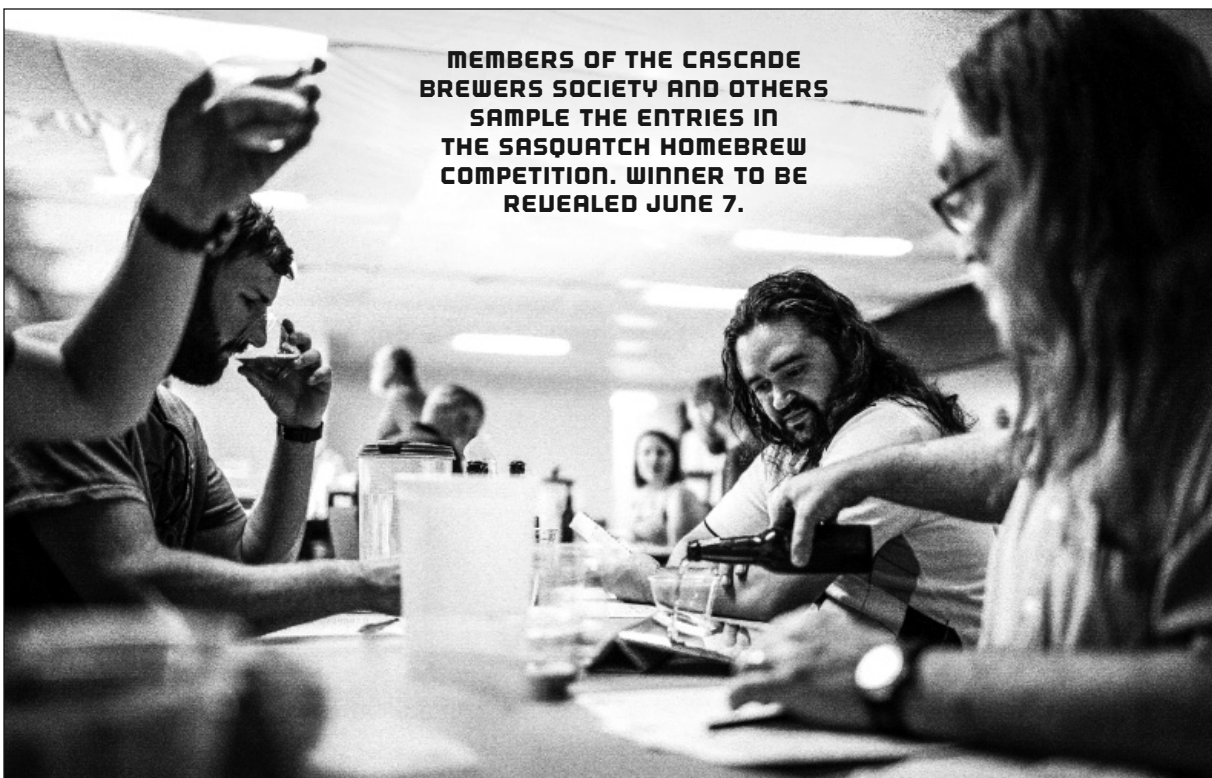
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BREW IT YOURSELF

**COST AND TAILORED TASTE DRAW THOUSANDS TO
EUGENE'S HOPPING HOME BREW SCENE** BY SARAH HAGY

Of the hundreds of varieties of craft beers available at microbreweries throughout Oregon, bacon, oyster, horseradish, fig, beet and pork chop are not mouth-watering flavors that often come to mind when craving a cold pint. But according to members of the Cascade Brewers Society (CBS), home-brewed creations like Curry Stout, Licorice Logger or Beet Weiser are mighty tasty.

"Home brewers are willing to throw anything in, as long as it's well thought out," says CBS President Brandt Weaver. "Brew the beer you want to drink," he recommends, "as long as it turns out, drink it."

CBS began with 10 or 12 members back in the early '80s, after President Jimmy Carter legalized home brewing in 1978 and while individual states were still working out their own production laws. Over the years CBS has grown to 93 members, and while Weaver says anyone and everyone is welcome, Eugene could definitely handle another home brewing club.

Membership is \$20 a year and goes toward club social events and competitions. CBS has monthly meetings and happy hour gatherings on the third Friday of every month at local venues, as well as beer potlucks

that members host, an annual summer camp-out, plenty of brew competitions and even a chili cook-off.

"I'm not sure if I'd be friends with some of these people if we talked about personal politics or religion," Weaver says, "but the beer evens it all out; it's the beer that brings us together."

More than 14 years ago, Weaver was introduced to home brewing by a couple of his crewmembers in the Coast Guard, and several years later he joined CBS. As with any hobby, Weaver explains, there are different levels of brewing, from simply using extract syrup in the kitchen to using multigrain in your own entirely stainless-steel home brewery. "People get into it, like all passions," he says, "and there are a hell of a lot of home brewers in Eugene."

There are at least a few thousand home brewers, CBS Vice President Steve Anderson estimates from his own personal experience working at the Falling Sky Fermentation Supply Shop. Anderson began brewing about five years ago when, to put it simply, the amount of craft beer he was drinking was getting expensive. So he began to brew his own. "You can make, on average, 5 gallons for about \$35," he says, "and you can make whatever you want."

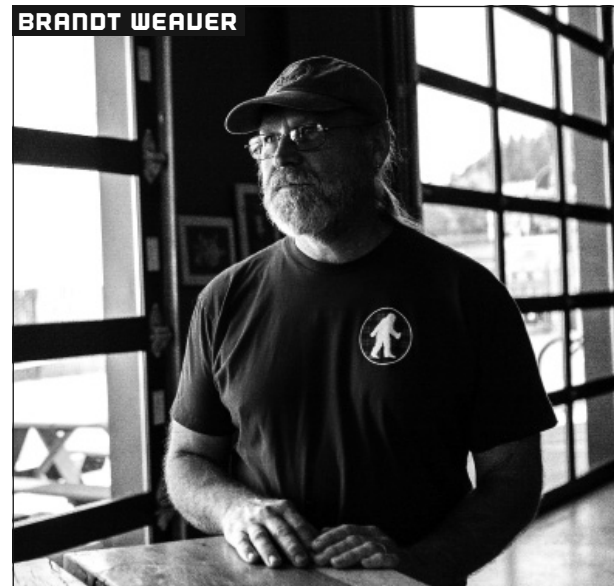
If you're new to the game, Falling Sky offers several start-up kits and other fermentation equipment. Anderson recommends the "middle-of-the-road" deluxe starter kit for about \$160, but they also have cheaper options around \$120.

"It's like anything you do with your hands, it's a hobby. You make something and you get results," says member Keith Anderson, who brewed his first beer back in 1994. He got together with a couple of friends and bought a start-up kit with extract, hops, yeast, grains to steep, brown sugar, instructions, some pots, pans, hoses and buckets. Everything boiled over and made a mess, but Anderson remembers the beer still tasted good. Now a couple decades later, Anderson just won an award for the Belgian blonde he made for his wife.

"Most people like that it's sort of like cooking," Weaver says. "You can make stuff at home you really like without having to go out and buy it. And with the club it's a social thing where we can all share brewing ideas with friends."

Currently, Weaver has a brew day once every three weeks and produces about 5 gallons worth. The brewing process takes five hours, then fermentation for a week and a couple weeks for the bottle to carbonate.

BRANDT WEAVER



Weaver likes to keep a variety of beers on hand, such as a dark, a blonde, a hoppy and a Belgian. While some brewers are always coming up with wild new concoctions, Weaver has more traditional tastes, except for competitions or events when he tends to throw something unexpected in the mix. "Use creativity, experience and knowledge to create beautiful beers," Weaver says. "That's what most of us do." ■

Join CBS at a monthly meeting or upcoming event like the Sasquatch Brew Fest on Saturday, June 7, from noon to 10:30 pm in the Ninkasi Brewery distribution parking lot near 155 Blair Blvd., to support the Glen Hay Falconer Foundation. Or come to Learn to Brew Day on the first Saturday in November. For more information about CBS, check out cascade-brewers.com or email: clubinfo@cascade-brewers.com.



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BEER AFICIONADAS

BARLEY'S ANGELS BRINGS WOMEN AND BEER CULTURE TOGETHER BY ANNA V. SMITH

Depending on where you're from, the phrase "women and beer" may conjure up some less than empowering images of women in ads (ahem, Budweiser). You won't see Eugene's Barley's Angels in a centerfold, however, because the group of women is shifting that image by advocating for women to actively engage in beer culture.

Barley's Angels, an organization with 550 chapters in six countries, aims to bring women and beer together in an educational setting. "It's not a drinking club; we do get together and drink, but that's not the purpose of it," says Kiley Gwynn, president of the Eugene chapter, Emerald City Barley's Angels. "We get together and learn about craft beer and pairings. We want to give women a better foothold in the industry."

Gwynn, a digital marketing strategist with Northwest Community Credit Union in Eugene, is an Oregon native and no stranger to the beer scene. She says the first thing she did when she turned 21 was fill up her growler with craft beer at a local pub. Since 2007, Gwynn and her husband have been making their own beer and are currently working on perfecting a saison and crafting a summer lager.

The nice thing about Barley's Angels, Gwynn says, is that it accommodates "ridiculous beer geeks" like her, as well as the less experienced, "all the way down to people who have just moved to Oregon and they don't know a lot about craft beer. They just know that they like it and that they want to learn more."

The Eugene chapter meets quarterly for activities like pairings, which include a food and beer tasting. The group goes to local breweries such as Oakshire and Plank Town and pairs with local food carts like Sammitch and Delacata. Then a brew master tells the group about the beer they're sipping and how it was made. Along with a basic beer education, Barley's Angels provides an environment supportive to women interested in the industry.

"They're also learning that that establishment is supportive of women coming in and exploring beer," says Christine Jump, director of Barley's Angels. "They're not going to be chagrined and the bartender isn't going to tell them, 'Oh, you don't want a beer; here, have this sweet, fruity drink.'"



Jump, who enjoys drinking beer more than brewing it, says that women and beer education groups are a win-win situation for the sake of education and increased clientele.

Although she sees few gendered examples of beer in her town of Portland, Jump does say she's frequently asked if brewers should make beers tailored to women.

"The answer is no. Some women might like a nice cherry hefeweizen or a deep, dark coffee stout," Jump says. "Give me a beer that pairs well with the dinner I'm making tonight. Give me a beer that I can taste the character of. Just make *good* beer, *flavorful* beer."

Emerald City Barley's Angels is currently working on making its meetings monthly. This September will be the second "Women and Beer" conference hosted by Barley's Angels, in Portland this year, with women speakers, beer and food pairings and a banquet. For more information or to sign up for the newsletters, email emeraldcity@barleysangels.org.



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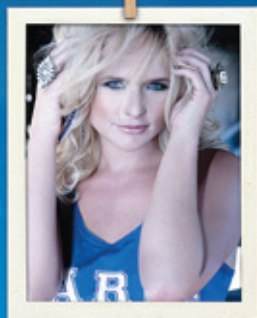
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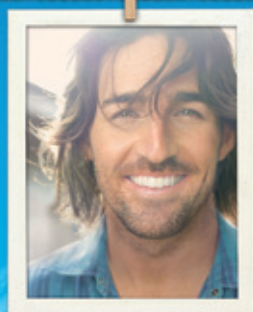
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